CANDIED SWEETS

- 2 lbs. sweet potatoes, peeled & cooked
- 1 cup drained, cooked dried apricots
- 1 cup brown sugar
- ¼ cup melted butter
- ¼ cup liquid drained from cooked apricots
- 1 teaspoon grated orange rind
- ¼ cup chopped walnuts

Heat oven to 375° F., slice potatoes and arrange layer in greased baking dish. Cover with apricots, sprinkled with sugar. Repeat layers. Mix butter, apricot liquid and orange rind and pour over layers. Bake for 45 minutes, basting as required. Top with nuts for last 5 minutes. Serves 8.

APPLE GINGERBREAD